



The RK Group L.L.C. Convention Center Menu Packet

Policies and Procedures

(Revised - 6.22.2006)

Food & Beverage

All food and beverage served in the Henry B. Gonzalez Convention Center is to be provided by The RK Group L.L.C. The planning of the event, including selection of menus, décor, entertainment and other pertinent details should be arranged at least 30 days prior to event date. Any food or beverage function cancelled within ninety-six (96) hours of the event is subject to a cancellation fee. A \$50.00 service charge will apply for all meal functions of 35 persons or less. Our expert culinary staff will be happy to prepare Heart Healthy, Low Carb, Vegetarian, Kosher, low cholesterol, or strict dietary requirement meals to anyone desiring. Please utilize your catering account executive for these requests.

Security

Customer is responsible for arranging security for any exhibits, banquets, meetings or merchandise. If a Customer is serving alcohol at any function, the San Antonio Police Off Duty Employment Unit must be notified. They may be reached at 210-207-7020.

Payment Policy

In order to properly secure confirmation of catering services, The RK Group L.L.C requires a ninety percent (90%) deposit thirty 30 days in advance of the catered function or event. Exhibitors and smaller groups in conjunction with a larger association will be asked for a 100% deposit, 30 days prior to the event, in the form of a Credit Card. Final payment shall be due within 14 days from receipt of the catering invoice.

Guarantees

Customer agrees when initially arranging for a catered function that the estimated number of persons to be served will be provided. However, a specific or Guaranteed number of attendance is required 72 hours prior to each of the functions or events to ensure adequate time for ordering purposes. You will be billed for the guaranteed number or for the actual number served, whichever is greater. Our catering department will not be responsible for food services where attendance is more than 3% over the Guarantee. In the event the Guarantee is increased less than 48 hours before the catered function, our catering department reserves the right to make reasonable substitutions to the menu and/or charge an additional service charge. In the event our catering department does not receive a firm guarantee, the estimated number will be used as the quarantee.

China Service

All seated meal functions are served with china and glassware, unless otherwise specified by the Customer. Continental Breakfasts, coffee services, buffets, and exhibitor services are routinely accompanied by high–grade disposable service-ware. If china service is desired a fee of \$2.50 per person will apply.

Linen Service

All services are dressed with standard house linen and napkins. Specialty linen is available. Please discuss options and costs with your Account Executive. Linen and fresh floral centerpieces are included in the price of the meal. If additional linen will be needed a charge will apply.



Meeting Room Amenities

Draped Table

(skirted and draped with linen) \$40.00 each

Special Touches...

Classroom, Conference and Board Meeting Sets Complete with Pads & Pencils 10 oz. Bottled Water Mints or Hard Candies \$4.00 per set

Water Station

5 Gallon Bottle of Spring Water with Chilling Unit \$25.00 .00 per 5 gallon bottle of water consumed \$50.00 per chilling unit per day - rental

Fresh Floral Centerpieces

Buffet Service Table \$75.00 each and up

Food Areas \$50.00 per 8' table and up

> Bars \$20.00 each and up

> **Guest Tables** \$40.00 each and up

Special Rentals

36" Round Stand-up Tables includes linen and centerpiece \$27.50 per day

48" Round Cocktail Tables \$25.00 per day to include linen

> Easel \$18.50 each per day

Aisle Stanchions with 4' Ropes \$18.50 each per day

For Specialty Chairs and Décor please consult your Account Executive All Rentals are subject to availability and after hour's delivery and pick-up charges.

Consumption Guidelines

In planning your reception, we suggest the following criteria for Liquor and Hors D'hoeuvres consumption

Reception Preceding Dinner

45 - 60 minutes 3-4 pieces per guest

Reception Without Dinner

15 – 60 minutes 5-8 pieces per guest

60 - 90 minutes 8–10 pieces per guest

Over 90 minutes 10–12 pieces per guest

Liquor

3 drinks - the first hour 2 drinks - the next two hours 1 drink - each hour thereafter



Coffee

\$42.00 per gallon

Decaffeinated Coffee

\$42.00 per gallon

Hot Tea Service

\$41.00 per gallon

Chilled Milk

Whole, Skim, 2% \$2.50 per half pint

Lemonade, Iced Tea or Fruit Punch

\$40.00 per gallon

Assorted Soft Drinks

\$2.50 each

Bottled Spring Water

\$3.00 per bottle

Voss Bottled Water

\$4.50 per bottle

Carafes of Juice

\$12.00 per carafe

100% Natural Fruit Juices

\$3.00 per bottle

Assorted Donuts

\$15.00 per dozen

Assorted Breakfast Breads

Croissants, Bagels, Fruit Danish And Sliced Breads

\$28.00 per dozen

Farm Fresh Whole Fruit

\$2.00 each

Display of Seasonal Sliced Fresh Fruit

\$4.50 per serving

Fruit Cups \$3.00 per cup

Maxwell House Push Button Espresso Machine

Machine serves espressos, cappuccinos, and latte's. Service includes stirrers, milk, sugar, sweet n'low, equal, cream, whipped cream, cinnamon, and assorted flavored syrups.

\$200.00 per day \$4.25 per cup

Coffee Kit

Automatic Coffee Maker
16 filter packs of regular and decaf
coffee, water, cups, spoons,
sugar, creamers, etc.
\$150.00 initial set-up charge +
\$12.00 for each additional filter pack

Yogurt

\$2.50 each

Vegetable Cups

\$3.00 per cup

Assorted Large Cookies, Brownies, & Blondies

\$24.00 per dozen

Assorted Packaged Snacks and Chips

Cnips

\$2.50 each

Dry Snacks

Pretzels, Potato Chips, Tostadas

\$16.00 per pound

Miniature Desserts \$2.75 per 100 pieces

Assorted Candy Bars

\$2.25 each

Power Bars, Granola Bars

\$3.50 each

Frozen Ice Cream Novelties

\$2.75 each

Premium Ice Cream Bars Or Frozen Fruit Bars

\$3.50 each

Minimum order of 1 gallon required on all beverage services.



Mid Morning Breaks

Riverwalk Café Break

Assorted
Pastries & Assorted Cookies
Strawberries & Whipped Cream

Mexican Hot Chocolate

Freshly Brewed Coffee
Decaffeinated Coffee
Herbal & Flavored Hot Teas
\$10.95

Bagel Mania

Assorted Fresh Baked Bagels Served with Traditional & Flavored Cream Cheese

Sliced Tomato & Cucumbers

Whipped Butter Berry Preserves

Fresh Juice

Freshly Brewed Coffee
Decaffeinated Coffee
Herbal & Flavored Hot Teas
\$10.95

Scottish Smoked Salmon An Additional \$3.95 per person

The Big Apple Break

Whole Fresh Fruit

Assorted Biscotti

Freshly Baked Scones

Iced Frappuccino

Fresh Juice

Freshly Brewed Coffee Decaffeinated Coffee Herbal & Flavored Hot Teas

Assorted Sodas & Bottled Waters \$11.95

A Fresh & Healthy Start

Whole Fresh Fruit

Assorted Granola Bars Power Bars

Individual Lowfat Fruit Yogurts
With Toppings of
Raisins, Pecan, Granola, Coconut
And Bran

Mineral Water Fresh Juice

Freshly Brewed Coffee Decaffeinated Coffee Herbal & Flavored Hot Teas \$10.95

Please consult your Account Executive for Low Carb options. Breaks are based on a 30-minute service period.



Afternoon Breaks

The Batter Up

Giant Salted Pretzels With Mustard

Cracker Jacks & Peanuts

Assorted Sodas & Bottled Waters

Freshly Brewed Coffee Decaffeinated Coffee \$8.25

The Cookie Jar

Large Assortment of Gourmet Cookies Fudge Nut Brownies & Blondies

Ice Cold Milk

Assorted Sodas & Bottled Waters

Freshly Brewed Coffee Decaffeinated Coffee \$7.95

The Mexican Market

Crispy Tostadas

An Array of Homemade Salsas

Chili con Queso

Pico de Gallo

Assorted Mexican Sodas & Bottled Waters

Freshly Brewed Mexican Coffee \$8.50

Dip 'in

Fruit Cup with Lime Salt

Assorted Cheese Tray

Bottled Water Perrier Water \$10.25 A Healthy Time Out

Whole Fresh Fruit

Granola Bars

Cereal Bars

Trail Mix

Crunchy Raw Vegetables Served with Herb Yogurt Dip

Assorted Sodas & Bottled Waters

Freshly Brewed Coffee Decaffeinated Coffee \$8.95

The Matinee

Fresh Popped Popcorn Includes popcorn machine & attendant

Milk Duds, Raisinettes, Junior Mints, Hot Tamales & Twizzlers

Assorted sodas & Bottled Waters

Freshly Brewed Coffee
Decaffeinated Coffee
\$8.75
plus \$75.00 per popcorn Attendant

The Cheese Board

Domestic & Imported Cheese with Assorted Crackers & Rustic Breads

Whole & Sliced Fresh Fruit

Assorted Sodas & Bottled Waters

Freshly Brewed Coffee Decaffeinated Coffee \$9.00

Breaks are based on a 30-minute service period.

Your RK Group L.L.C. Account Executive will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.



Continental Breakfasts

Just Coffee...

Freshly Brewed Coffee Decaffeinated Coffee Herbal & Flavored Hot Teas \$4.25

Coffee &...

Freshly Brewed Coffee Decaffeinated Coffee Herbal & Flavored Hot Teas Country Fresh Juices Donuts & Fruit Danish \$8.00

The Pick Me Up

Freshly Brewed Coffee
Decaffeinated Coffee
Herbal & Flavored Hot Teas
Assorted Soft Drinks
Bottled Spring Water
\$6.25

Assorted Cookies and Brownies An Additional \$7.95 per person

The Traditional Continental

Country Fresh Juices

Fresh Seasonal Whole & Sliced Fruit

Assorted Breakfast Breads Croissants, Bagels, Fruit Danish And Sliced Breads Sweet Butter, Berry Preserves & Cream Cheese

> Freshly Brewed Coffee Decaffeinated Coffee Herbal & Flavored Hot Teas \$12.95

Breakfast Tacos An Additional \$38.00 per dozen

Petite Breakfast Sandwiches Choice Of:

- a) Ham, Cheddar and Egg Croissant
- b) Breakfast Quesadillas \$36.00 per dozen

San Antonio Favorite

Country Fresh Juices Sliced Fresh Fruit

Breakfast Croissants Egg, Cheese & Bacon Egg, Cheese & Ham Egg & Cheese

Assorted Breakfast Breads Croissants, Bagels, Fruit Danish And Sliced Breads Sweet Butter, Berry Preserves & Cream Cheese

> Freshly Brewed Coffee Decaffeinated Coffee Herbal & Flavored Hot Teas \$15.00

Packages base on 30-minute service period. Prices are per person, Based on a minimum of 35 guests.



Buffet Breakfasts

Buenos Dias

Country Fresh Juices Seasonal Fresh Melon Wedges

Breakfast Tacos
Egg and Bacon
Egg and Breakfast Sausage
Egg and Potato

Grated Sharp Cheddar Cheese Homemade Salsa Pico de Gallo

Pan Dulce

Freshly Brewed Coffee
Decaffeinated Coffee
Herbal & Flavored Hot Teas
\$16.95 per person

South Texas Morning

Assorted Fresh Fruit Juices

Sliced Seasonal Fresh Fruit

Farm Fresh Scrambled Eggs

Picosa Ranch Hash Browns

Chicken Fried Steak Fingers With Seasoned Country Gravy

An Assortment of Warm Breakfast Breads To include Croissants, Bagels, Fruit Danish, Sliced Breads and Texas Sized Biscuits Sweet Butter, Berry Preserves & Cream Cheese

> Freshly Brewed Coffee Decaffeinated Coffee Herbal & Flavored Hot Teas \$19.95

"San Antonio Heritage"

Assorted Fresh Fruit Juices

Display of Seasonal Fresh Fruit

Southwestern Eggs

Crisp Bacon And Breakfast Sausage

Border Style Potatoes

Buttermilk Pancakes With Sweet Butter, Hot Maple Syrup & Fresh Berries

Selection of Cereal with Milk

Individual Fruit Yogurt With Homemade Granola

An Assortment of Warm Breakfast Breads
To include Croissants, Bagels, Fruit
Danish, Sliced Breads
And Texas Sized Biscuits
Sweet Butter, Berry Preserves & Cream Cheese

Freshly Brewed Coffee Decaffeinated Coffee Herbal & Flavored Hot Teas \$24.00

Please consult your Account Executive for Low Carb options. Prices are per person, Based on a minimum of 35 guests



Breakfasts Originals

These items can be added to a buffet breakfast to create a unique experience.

Omelets to Order

Complete with a full-blown Omelet bar containing everything you Could ever imagine. Including, but not limited to Sautéed Mushrooms, Cheddar Cheese, Swiss Cheese, Wilted Spinach, Fresh Ham, Grilled Onions & Bell Peppers \$5.75 per person Plus a \$75.00 chef fee per 50 people

Bone in Smoked Ham

With Pineapple Poblano Compote With Fresh Biscuits and Mustard \$3.95 per person Plus a \$75.00 carver fee per 50 quests

Belgian Waffles

With Fresh Berries, Pecans & Maple Syrup \$4.75 per person

Prices are per person, Based on a minimum of 35 guests



Plated Breakfasts

The Cowboy Special

Orange Juice

Farm Fresh Scrambled Eggs With Homemade Salsa on the side

Hash Brown Potatoes

Crisp Bacon or Grilled Sausage Links

Warm Biscuits & Fruit Danish Sweet Butter & Berry Preserves

Freshly Brewed Coffee
Decaffeinated Coffee
Herbal & Flavored Hot Teas
\$15,50

The Rio Grande

Fresh Orange Juice V-8 Juice

South Texas Citrus Salad

Migas
Farm Fresh Scrambled Eggs, Smoked Chicken,
Pico de Gallo, Chives, Covered with Melted Jack Cheese
And Served in a crispy Tortilla Cup

Green Chili Polenta Dressed with a Red Chili Sauce

Assorted Mexican Breads & Pastries

Freshly Brewed Coffee Decaffeinated Coffee Herbal & Flavored Hot Teas \$17.95

Bowie Street Special

Fresh Orange Juice Grapefruit Juice

Fruit Filled Melon Wedges

Mixed Scrambler
Farm Fresh Scrambled Eggs with
Ham, Green Onions, Chopped Tomatoes
Topped with Melted Cheese

Crisp Bacon & Grilled Sausage Links Skilled Fried Potatoes

Bakery Basket with Assorted Miniature Muffins, Bagels, Sliced Breads and Biscuits Sweet Butter, Berry Preserves & Cream Cheese

> Fresh Brewed Coffee Decaffeinated Coffee Herbal & Flavored Tea \$18.95

The Texas VIP

Fresh Orange Juice Cranberry Juice

Fresh Fruit Parfait

Scrambled Eggs Benedict with Fire Roasted Hollandaise

Beef Medallion

Bakery Basket with Assorted Muffins, Bagels, Sliced Breads & Biscuits

Sweet Butter, Berry Preserves & Cream Cheese

Freshly Brewed Coffee Decaffeinated Coffee Herbal & Flavored Hot Teas \$25.95

Prices are per person, Based on a minimum of 35 guests



Plated Breakfasts

A Hearty Start

Orange Juice Cranberry Juice

Fresh Fruit & Berry Trifle

Mushroom, Spinach & Cheddar Omelet Topped with Clarified Onions

> Petit Ham Steak **Grilled Redskin Potatoes**

An Assortment of Breakfast Breads To include Croissants, Bagels, Fruit Danish, Sliced Breads And Texas Sized Biscuits Sweet Butter, Berry Preserves & Cream Cheese

> Freshly Brewed Coffee **Decaffeinated Coffee** Herbal & Flavored Hot Teas \$24.95

Wrap Up a Low Carb Start

Tomato Juice

Berry Breakfast Parfait

Country Sausage, Mushroom, Egg & Cheddar Enveloped in a Low Carb Wrap

Served with a Salsa Sour Cream Sauce

Apple Smoked Bacon

Grilled Fresh Asparagus And Tomato

Freshly Brewed Coffee **Decaffeinated Coffee** Herbal & Flavored Hot Teas \$27.95

Prices are per person, Based on a minimum of 35 guests.



The New Yorker

Choice of 1 Soup
Minestrone Soup
Anaheim Chicken Soup
Roasted Corn & Potato Chowder
Wild Rice & Almond Soup
Tortilla Soup

To Include:

Roast Beef, Smoked Turkey Breast, Cured Ham, Pastrami, New York Style Corned Beef, Cappiocola, Mortadella, Genoa Salami,

> Big Eye Swiss, Sharp Cheddar, Italian Provolone, Jalapeno Jack

Dark Ranch Rye, Sourdough, Kaiser, Multi Grain, Croissants, Hoagie Rolls, Onion Rolls

Condiments:

Horseradish Sauce, Mayonnaise, Grained Mustard and Dijon Mustard

> Sliced Tomatoes Lettuce

Deluxe Relish Tray

Pasta Salad

Mixed Field Greens With Choice of Dressings

New York Style Cheese Cake With Assorted Toppings

Iced Tea
Freshly Brewed Coffee, Decaffeinated Coffee
\$22,50

Prices are per person, Based on a minimum of 35 guests



Texas Carryout

Lunches will be served in clear plastic container with wet nap and banquet plasticware.

Choice of sandwiches served on a variety of breads:

Honey Ham & Cheddar

Smoked Turkey & Swiss

Classic Tuna Salad

Italian Hoagie

Roast Beef & Provolone

Grilled Chicken & Cheddar

All box lunches to include the following:

Potato Salad or Pasta Salad

Fresh & Pickled Relishes

Individual Bag of Chips

Home-Made Cookies or Brownies

Whole Fresh Fruit

Assorted Soft Drink or Bottled Water (1 drink per guest)

\$16.50 per lunch

One drink has been figured in the price per guest, if guest takes more than one, the additional drink will be billed to the client @ \$2.50 per drink

Prices are per person, Based on a minimum of 35 guests

Your RK Group L.L.C. Account Executive will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.



Lunches will be served in clear plastic container with wet nap and banquet plasticware.

Southern Picnic

Cold Fried Chicken (2 Pieces)

Pillow Soft Roll

Country Relishes

Southern Style Potato Salad

Whole Fresh Fruit

Chunky Pecan Bars

Assorted Soda or Bottled Water \$18.50

Club Salad

Fresh Market Greens
With Sliced Black Olives, Red Onion Spikes
Shredded Turkey, Ham, Cheddar,
Swiss, Bacon Bits & Diced Tomatoes

Buttermilk Ranch Dressing

Mini Croissants & Assorted Crackers

Whole Fresh Fruit

Margarita Cheesecake

Assorted Soda or Bottled Water \$16.50

Wrap & Roll

Grilled Chicken, Greens, Fresh Vegetables, And Caesar Dressing Wrapped in a Flavored Tortilla

> Fresh Portobello and Vegetables Wrapped in a Flavored Tortilla

> > Pasta Primavera

Whole Fresh Fruit

Cranberry Chunk Cookies

Assorted Soft Drink or Bottled Water \$17.50

One drink has been figured in the price per guest, if guest takes more than one, the additional drink will be billed to the client @ \$2.50 per drink

Please contact your Account Executive in order to customize a menu to fit your needs or theme.

Prices are per person, Based on a minimum of 35 guests

Your RK Group L.L.C. Account Executive will be happy to recommend themes, entertainment, music, flowers, props and other special services to make your event even more memorable.



Banquet Luncheons

All entrees include a Fresh House Salad, Vegetable du Jour, Homemade Rolls, Whipped Butter, Iced Tea, Coffee and a selection from our Lunch Dessert List to complete the meal.

Chicken Roulade Florentine

Breast of Chicken Stuffed with Basil & Spinach Pesto Rolled, Sliced, and Served with a Sun Dried Tomato Cream

Toasted Orzo Pilaf \$24.50

Asiago Breaded Chicken

Served with a Mushroom Marsala Sauce

Garlic Mashed Potatoes \$24.50

Beef or Vegetable Lasagna

Your choice of Beef or Vegetable Lasagna With Tuscan Tomato Basil sauce

Italian Style Green Beans \$24.95

Jumbo Stuffed Pasta Shells

Filled with 4 Cheeses
Dueling Tomato and Saffron Sauces
Grilled sliced Chicken

Julienne Vegetable and Wilted Spinach \$24.95

Pesto Seared Salmon

With Sun Dried Tomato Aioli

Fruited Wild Rice \$25.50

Citrus Grilled Chicken

With a Roasted Corn Relish

Sundried Tomato Polenta \$26.50

Chicken Escondido

Breast of Chicken topped with Ranchero Sauce, Avocado Wedges, Pepper Jack Cheese And Sliced Tomatoes

Saffron Rice with Tri-Colored Peppers \$26.50

Asian Chicken Roulade

Stuffed with Stir Fired Vegetable
And Baby Bok Chou

Twice Fried Rice and Thai Style Hossia Lemon Grass Sauce \$24.95

Pork Chop

Accented with Medina Valley Apple Chutney

Tasso Ham and Sweet Potato mashers \$24.95

Flat Iron Filet

8 oz. Char Grilled Filet of Burbon Demi

Twice Baked Mashers \$26.95

Roasted Vegetable Encrute

Puff Pastry wrapped around Roasted Vegetables

Brown Rice served with Ratatouille Tomato Herb Sauce \$24.95

Vegetarian & Kosher Meals are available upon request. Prices are per person, Based on a minimum of 35 guests



Cold Banquet Luncheons

All cold entrees include Iced Tea, Coffee and a selection from our Lunch Dessert List to complete the meal.

Deli Express

Assorted Sliced Meats and Sliced Cheese (Roast Beef, Smoked Ham, Turkey, Swiss, American and Jalapeno Jack)

Sliced Tomatoes and Lettuce

Mayonnaise and Mustard

Assorted Breads & Rolls

Fresh Potato Salad

Assorted Relishes
Pickles, Olives, Carrot & Celery Sticks, etc.
\$19.95

Grilled Chicken Caesar Salad

A "Classic Caesar" with Hearts of Romaine, Long Grate Parmesan & Garlic Croutons Dressed with Strips of Grilled Chicken Breast And our Creamy Caesar

> Basil Pesto Crostini \$20.50

Sweet Soy Salmon

Lo Mein Noodles mixed with Diced Shrimp, Fresh Herbs and Oriental Vinaigrette Marinated Salmon with a Plum Sauce

Medley of Grilled Vegetables

Butterflake Rolls Whipped Butter \$22.50

Sonora Grilled Chicken

Mixed Baby Greens
With a Fresh Corn Adobo Salad
Topped with Chicken ala Parrilla corn
Relish with a Roasted Tomato Cream Sauce
Garnished with Crispy Fried Tortilla Threads

Herbed Bread Sticks
With a mild Jalapeno Cream Cheese
\$21.50

Oriental BBQ Chicken

Glazed with Plum Sauce

Basmati Rice Salad

Tempura Carrots

Vienna Rolls Whipped Butter \$22.50

Chilled Tenderloin Salad

Herb Crusted Beef Tenderloin set On a bed of Mixed Field Greens Grilled Red & Yellow Tomatoes, and Fennel

Caramelized Shallot Vinaigrette

Cloverleaf Rolls Whipped Butter \$24.95

Prices are per person, Based on a minimum of 35 quests



Luncheon Desserts

Carrot Cake

Traditional Old Fashioned With a rich Cream Cheese Icing

Chocolate Fantasy

Layered Cake with Blend of Fine Chocolates

Turtle Pecan Pie

Traditional Pecan Pie With Dark Chocolate Chunks And Bourbon

Caramel Apple Granny

Deep Dish Apple Pie Topped with Caramel Sauce

Banana Crunch Cake

Light & Fluffy with Banana Custard Filling Walnuts & Caramelized Bananas

Marble Cheesecake Xangos

Four Tortilla Wrapped Cheesecakes, Fried and Rolled in Cinnamon Sugar

Tiramisu

Italian Cream Cake Layered with Mascarpone Cheese Espresso & Liqueur

Poteet Strawberry Shortcake

Light Cake Topped with Fresh Strawberries And Whipped Cream

New York Style Cheesecake

Topped with Fruit Sauce

Chef's Dessert Sampler

An assortment of Miniature Cakes, Tarts, Bars & Pastries



Hors D' oeuvres

Hot

Jalapeno Chicken Bites

With Buttermilk Dressing \$225.00 per 100

Spicy Buffalo Wings

Bleu Cheese Dip, Carrot & Celery Sticks \$225.00 per 100

Spring Rolls

With Hot/Sweet Mustard, Soy and Plum Sauce \$250.00 per 100

Cajun en Croute

Spicy Cajun Sausage baked in a Golden Brown Pastry with Creole Mustard \$225.00 per 100

Crispy Southern Fried Chicken Tenders

With Cracked Pepper Cream Gravy \$225.00 per 100

Spanokipita

Feta and Spinach Phyllo Triangles \$300.00 per 100

Oak Roasted Lollipop Lamb Chops

In a Rosemary Marinade With Roasted Garlic Aioli \$325.00 per 100

Spinach and Artichoke Dip

With Sliced Baguettes and Rustic Breads \$225.00 per 100

Breaded Five Cheese Ravioli

With Spicy pomedor sauce \$225.00 per 100

Petite Crab and Shrimp Cakes

With Cilantro Remoulade \$275.00 per 100

Sesame Coconut Shrimp Satays

\$275.00 per 100

Crusty Fried Sea Scallops

With Sesame Spinach dipping sauce \$265.00 per 100

Miniature Beef Wellington

\$265.00 per 100

Coconut Breaded Baby Lobster Tail Satay

\$325.00 per 100

Fried Mushroom Caps

With Peppered Gravy \$250.00 per 100

Mini Lobster Satay

With Sweet Chili Sauce \$325.00 per 100

Assorted Oriental Potsickers

With Ginger Soy dipping sauce \$225.00 per 100



Hors D' oeuvres

Cold

Chilled Marinated Cheese Tortellini Skewers

With Roasted Red Pepper Olivada Dip \$225.00 per 100

Fiesta Pinwheels

Exotic Tortillas Rolled with assorted fillings \$225.00 per 100

Grilled Vegetable & Smoked Mozzarella Crostini

\$225.00 per 100

Crab Claws

Served with Cocktail Sauce And Lemon Wedges \$225.00 per 100

California Rolls

With Wasabi, Pickled Ginger and Soy Sauce \$225.00 per 100

Blackened Beef & Boursin Roulades

With Julienne Vegetables \$225.00 per 100

Tender Flank Steak Canapés

With Horseradish Cream \$250.00 per 100

Mexican

Tamales

\$250.00 per 100

Fried Stuffed Jalapenos

With assorted fillings \$225.00 per 100

Cheese Enchiladas

\$225.00 per 100

Quesadilla

Monterey Jack with Slivers of Jalapeno *Or*Monterey Jack with Smoked Chicken Cheddar Cheese and Bacon \$225.00 per 100 pieces

Grilled Asparagus

Wrapped with Prosciutto \$225.00 per 100

Smoked Salmon Rosette on Toast Points

\$225.00 per 100

Smoked Chicken Botanas

Tartlets filled with Avocado, Smoked Chicken and Pepper Jack Cheese \$265.00 per 100

Petit Stuffed Butter Croissants

With Ham, Crab or Chicken Salad \$265.00 per 100

Sushi

\$350.00 per 100

Chilled Jumbo Shrimp

With Cholua Sauce, Citrus Wedges And Spicy Cocktail Sauce \$375.00 per 100

Sweet Grapes

Rolled in Bleu Cheese & Crushed Pistachio \$265.00 per 100

Beef or Chicken Empanadas

\$225.00 per 100

Beef or Chicken Flautas

\$250.00 per 100

Southwest Egg Rolls

\$225.00 per 100

Crisp Beef or Chicken Tacos

\$225.00 per 100

Chili con Queso

With Tostadas and Homemade Salsa \$225.00 per 100 servings



Reception Displays

Grilled & Fresh Vegetables

served with a variety of Creamy Dips \$4.00 per person

Domestic & Imported Cheese Display

Garnished with Whole Fresh Fruit, Old World Breads and Gourmet Crackers \$5.00 per person

Pedro's Nacho Bar

Crisp Fiesta Chips, Chili con Queso,
An Elaborate array of unique Salsas, Sliced Jalapenos,
Sour Cream, Black Olives and Pico de Gallo
\$7.00 per person

Peel & Eat Shrimp Display

Cajun Seasoned Served with Cocktail Sauce, Lemons and Limes Market Price

Maximum of 2 Hours of Service



Chef's Stations

Grilled Vegetables

Pit Grilled
Marinated Eggplant Slices,
Fresh Zucchini, Broiler Onions,
Green Onions, Broccoli,
Turnips, Cauliflower,
Yellow Squash, Carrot Sticks,
Ears of Sweet Corn in Husks,
Seasoned Roma Tomatoes and
Sweet Onions wit Garlic Butter
And much, much more...
\$7.00 per person

Pasta Bar

Tri – Colored Rotini and
Fettuccine
Presented with
Marinara, Alfredo
And Verde Sauces
Accentuated with
Sautéed Mushrooms
Shaved Prosciutto
Crushed Red Peppers
Diced Green Onion
Freshly Grated Parmesan
Warm Garlic Bread
\$8.75 per person

Omelet Bar

Omelets cooked on site
With your choice of fillings
Diced Ham, Crumbled Bacon, Country Sausage,
Sautéed Mushrooms, Sautéed Onions,
Pepper Medley, Diced Tomatoes, Julienne
Vegetable Medley, Grated Cheddar,
And Monterey Jack Cheese
Accompanied by
Fresh Picante Sauce and Ranchero Sauce
\$8.00 per person

Ice Cream Sundae Bar

Let your imagination run wild with a
Colorful palett of Hot Fudge, Strawberry,
Pineapple and Butterscotch Sauces,
Sign your artwork with Whipped Cream,
Maraschino Cherries, a liberal sprinkling of
Chopped Nuts, M & M's, Reese's Pieces
And fruit Skittles
\$8.95 per person

PLUS \$75.00 Chef's Fee – per area

Maximum 2 Hours of Service Minimum of 200 People

Please Note – These stations are not sufficient alone for a full meal; They are intended to be served with other hors d'oeuvres.



Chef's Stations

Cleaver Chopped BBQ

Whole Mesquite Smoked Briskets of Beef And Rings of Country Sausage Sliced and chopped on site Served on Silver Dollar Rolls BBQ Sauce, Onions and Pickles \$8.50 per person

Avocado Bar

Avocado Quarters Presented with Chicken Salad, Shrimp Salad & Tuna Salad Parmesan Tomato Slices, Sour Cream and Chives, Cottage Cheese, Chopped Hard – Boiled Eggs, Shredded Cheddar 'n Bacon Bits, Swiss and Monterey Jack with Seasoned Bread Crumbs Crushed Red Peppers \$9.95 per person

Sushi Bar

An Authentic Sushi Bar Prepared on site by our Chefs California Rolls Cucumber Rolls Salmon (Sake) Tuna (Magoro) Shrimp (Ebi) Eel (Unagi) Octopus (Tako) With an assortment of other rolls Including Vegetarian Sushi \$15.00 per person (minimum of 50 people) (maximum of 150 people)

> **PLUS** \$75.00 Chef's Fee – per area

> Maximum 2 Hours of Service Minimum of 200 People

Please Note – These stations are not sufficient alone for a full meal: They are intended to be served with other hor d'oeuvres.



Custom Fiesta Stations

South Texas Salad Station

Homemade Southwest Caesar
And Guacamole Salad
With a variety of toppings
To include Grilled Chicken,
Tortilla Chips, Roasted Vegetables,
Fresh Parmesan,
Fire Roasted Corn Relish
Garlic Breadsticks and Croutons
\$7.00 per person

South of the Border Botana Bar

A variety of American & Southwester Cheese, Artisan Baked Breads, Gulf Coast Ceviche, Marinated Olives, Pickles & Raw Vegetables, Stuffed Avocado Pieces \$7.00 per person

Allota Enchilada

Corn & Flour Tortillas lightly
Sautéed in Chili Butter
And rolled with a choice of Cheeses, Chicken or Pork
Topped with Colorado, Verde
And Jalapeno Cream Sauces
\$7.00 per person

Treats of El Mercado

Crispy Bunuelo Cups Filled with Cinnamon And Red Hot Ice Cream Topped with Warm Pecan Praline Sauce

Mexican Flan with an assortment of Toppings to include Fruit, Chocolate & Chopped Nuts

Sliced Fresh Fruit with Kahlua Chocolate Fondue \$7.00 per person

Senoras de las Tortillas

Miniature Corn Tortillas
Hand – patted on site
Served with
Refried Beans, Guacamole, Diced Onions,
Grated Cheddar, Grated Monterey Jack
Sliced Jalapenos, Pico de Gallo,
Picante Sauce and Whipped Butter
\$10.50 per person

Fajitas Mixed Grill

Featuring Marinated Beef, Chicken & Shrimp Fajitas
With Fresh Flour Tortillas,
Cheddar & Monterey Jack Cheese,
Homemade Salsas, Guacamole,
Pico de Gallo and Sour Cream
\$10.50 per person

PLUS \$75.00 Chef's Fee – per area

Maximum 2 Hours of Service Minimum of 200 People

Please Note – These stations are not sufficient alone for a full meal; They are intended to be served with other hors d'oeuvres.



Slow Roasted Turkey Breast

Assorted Miniature Rolls, Cranberry Chutney, Rosemary Mayonnaise & Herb Mushroom Au Jus \$230.00 (serves 50 people)

Apple Crusted Pork Loin

With Grain Mustard Cream Sauce,
Fresh Baked Rolls & Charred Onion Mayonnaise
\$250.00
(serves 25 people)

Smoked Bone-in Ham

Citrus Glaze, Whole Grain Mustards, Fresh Baked Rolls & Pineapple Jerk Salsas \$265.00 (serves 50 people)

Fire Roasted Beef Tenderloin

With Fresh Baked Rolls, Horseradish Cream, Herb Mayonnaise, Dijon Mustard & Cabernet Au Jus \$350.00 (serves 25 people)

Prime Rib of Beef

With Fresh Baked Rolls, Mayonnaise, Dijon Mustard, Horseradish Cream & Natural Juices \$350.00 (serves 40 people)

Roasted Steamship Round of Beef

With Fresh Baked Rolls, Horseradish Cream, Mayonnaise, Dijon Mustard & Beef Au Jus \$650.00 (serves 150 people)

> PLUS \$75.00 Chef's Fee – per area

> Maximum 2 Hours of Service



Anejo Tequila Gravlax

Cured Salmon with Mustard Soy Vinaigrette Grilled Shiitake & Pui Thai Noodles \$9.00 per person

Grilled Portobello & Vegetable Timble

Wilted Spinach, Roasted Red Pepper, Texas Goat Cheese, Two Colored Pesto Sauce and Balsamic Reduction \$9.25 per person

A Taste of the Mediterranean

Cured Meats, Bitter Greens, Buffalo Mozzarella, Vine Ripened Tomatoes, Three Colored Peppers & Mushroom Salad \$9.25 per person

Rosemary Skewered Scallops

With Wilted Greens Saffron Garlic Cream \$10.00 per person

Texas Shrimp Martini

Jumbo Gulf Coast Shrimp With Peppered Smirnoff Cocktail Sauce, Jalapeno stuffed Olives & a Twist of Lemon \$10.00 per person

Aussie Grilled Lamb Chops(3)

With Tasso Sweet Potato Puree Mint Accelerated Demi Glace \$10.50 per person

Prices are per person, Based on a minimum of 35 guests



All entrees include your choice of salad, chef's choice of fresh vegetables, Homemade bread, coffee and a selection from our dinner desert list.

Beef, Pork & Veal Entrees

Center Cut Pork Loin

Peach & Poblano Port Demi

Skin on Corn Relish Mashed Potatoes \$29.95

Reggiano Crusted Roulade of Veal

Filled with an Andoulie Sausage And Wilted Green Stuffing Accented with Savory Spinach Cream

Garlic Masher \$34.50

Southwestern Filet of Beef

Wild Mushroom Ragout

Green Chili Bread Pudding \$39.95

Slow Roasted Herb Crusted Prime Rib

Rosemary scented Au Jus

Horseradish Mashed Potatoes \$44.00

Grilled Veal Loin Chop

With Smoked Bacon Balsamic Demi Gorgonzola Smashed Potatoes Market Price

Prices are per person, Based on a minimum of 35 quests



All entrees include your choice of salad, chef's choice of fresh vegetables, Homemade bread, coffee and a selection from our dinner desert list.

Chicken

Chicken Wellington

Wild Mushroom Duxelle Shallot Port Reduction

Indian Wild Rice With Dried Fruit and Nuts \$29.00

Chicken Saltimbocca

Seared with Sage, Prosciutto And Spinach with Madeira Sauce

Tri-Colored Orzo Pilaf \$29.95

Pan Roasted Chicken Breast

Stuffed with Sun Dried Tomato, Artichoke Hearts & Pancetta Served with a Golden Raisin marsala Sauce

Creamy Shiitake Risotto \$32.00

Almond Crusted Chicken Breast

Stuffed with Creamy Four Cheese Risotto Wild Mushroom Marsala Sauce

Pesto Tossed Tri-Colored Tortellini \$32.00

Tenderloin of Beef & Roulade of Chicken

Caramelized Shallot Cabernet Reduction

Roasted Corn Cobbler \$42.00

Prices are per person, Based on a minimum of 35 guests



All entrees include your choice of salad, chef's choice of fresh vegetables, homemade bread, coffee and a selection from our dinner desert list.

Seafood

Cider Glazed Salmon

Caramelized Apple Balsamic Reduction

Warm Potato & Smoked Bacon Salad \$29.50

Fresh Atlantic Salmon

Stuffed with Mascarpone, Spinach & Onions Crusted in Pinenuts & Asparagus Beurre Blanc

Sun Dried Tomato & Chevre Polenta \$38.50

Slash & Burn Jamaican Red Fish

Confit of Roasted Corn & Anaheim Peppers Caribbean Blend Rice \$38.50

Beef Tenderloin & Jumbo Prawns

With Tequila Beurre Blanc

Potato Galette \$48.50

Beef Tenderloin & Lobster Tower

Grilled Center Cut Filet of Beef, Cold Water Lobster Tail Tarragon Butter Sauce

Whipped Golden Potatoes \$51.00

Prices are per person, Based on a minimum of 35 guests



Choice of One

Classic Caesar Salad

Crisp Romaine Hearts,
Parmesan Threads,
Garlic Croutons
And Creamy Caesar Dressing

Mixed Baby Greens

Ripe Cherry Tomatoes Pickled Red Onions And Crumbled Bleu Cheese Special House Dressing

The American Bounty

Iceberg, Romaine & Leaf Lettuce Red Cabbage, Carrots, Cucumbers, Tomatoes & Black Olives Served with a Choice of Salad Dressings

The following salads are available at an additional charge.

Young Tender Spinach with Fresh Strawberries

Purple Onions, Toasted Almonds,
Havarti Cheese
Accompanied by
Peppery Bacon Vinaigrette Dressing
\$3.00 per person

Caprice

A Plump Roma Tomatoes, Fresh Mozzarella, Grilled Asparagus, Fresh Basil & Fresh Greens Drizzled with Extra Virgin Olive Oil & Aged Balsamic Vinaigrette \$3.50 per person

Young Field Greens & Crisp Arugula

Tossed with
Balsamic Vinaigrette
Accented with
Port Poached Pears, Candied Walnuts
And Roquefort
\$4.00 per person

Avocado Caesar Salad

Hearts of Romaine, Fire Roasted Corn Relish,
Plump Tomatoes and
Fresh Shredded Parmesan
Dressed with
Creamy Avocado Caesar Dressing
With basil Pesto Crostini
\$3.50 per person



Choice of One

Chocolate Tuxedo Mousse Cake

With Thin Layers of Chocolate & White Cake With Rich Mousse & Chocolate Ganache

Rio Grande Bread Pudding

Rich Bread Pudding filled with Tart Apples, Raisins, Pecans and Cinnamon with Whisky River Sauce

Warm Molten Chocolate Cake

With Gran Mariner Crème Anglaise

Dueling Mousse

Chocolate & Berry Mousse Cascading From a chocolate Shell

Banana's Foster Pie

Banana Praline Sauce

Port-poached Pear Tart

Rich marzipan filling with Tender Poached Pear Cabernet Chocolate Sauce

Florida-style Key Lime Pie

With Tart Sweet filling Graham Cracker Crust Candied Lime Limes

Mudslide Pie

Chocolate Cream Pie with Decadent Chocolate Center & Cookie Crust



El Mercado

Cheese Enchiladas Topped with Chili con Carne

Grilled Chicken Fajitas

Spanish Rice

Refried Beans

Pico de Gallo Homemade Salsa

Guacamole

Grated Cheddar Cheese Chopped Tomatoes & Lettuce

> Hot Flour Tortillas Whipped Butter

Margarita Cheesecake With Fresh Fruit

Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea \$26.00

The Picosa Show Down

Sliced BBQ Brisket BBQ Chicken BBQ Sausage BBQ Sauce

Corn-on-the-Cob

Borracho Beans

Two-Tone Cole Slaw

Home-Style Potato Salad

Assorted Relishes Stuffed Jalapenos

Biscuits and Corn Bread Whipped Butter

Country Style Fruit Pies Deep Dish Pecan Pie

Freshly Brewed Coffee, Decaffeinated Coffee And Iced Tea \$27.00

Prices are per person, Based on a minimum of 100 guests



Salad De-Lite

Tortilla Soup Or Roasted corn & Potato Chowder

Tri-Colored Tortellini Primavera Slad

Red Bliss Potato Salad

Classic Caesar Salad With Toasted Croutons

Paella Rice Salad with Chicken, Sausage & Vegetables

Almond & Grape Chicken Salad

Marinated Mediterranean Artichokes & Mushroom Salad

Assortment of Old World Breads, Rolls
And Crackers

Fresh Cut Fruit with Chocolate Sauce Sweet Morsels from the Bakery

> Freshly Brewed Coffee Decaffeinated Coffee And Iced Tea \$25.95

Mama Mia

Spinach, Orzo & Tomato Soup

Caesar Salad with Croutons And Aged Parmesan Cheese

Tri-Colored Tortellini Chicken Alfredo

Penne Tossed with Artichokes, Olives, Sun Dried Tomatoes & Roasted Red Pepper Pesto

Fussilli Pesto with Bolognese Meat Sauce

Antipasto Platter of Grilled Vegetables & Cheese

Italian Bread Display with Pesto and Olive Oil

Tiramisu Biscotti

Freshly Brewed Coffee Decaffeinated Coffee And Iced Tea \$27.00

Prices are per person, Based on a minimum of 100 guests



Themed Parties

Serving areas will be set complete with coordinated linens, skirting, disposable service ware, and serving pieces, etc. as needed to ensure proper service.

From the Pacific Rim

Beef & Broccoli Pork Fried Rice Potsickers With Hot Mustard Plum Sauce Soy Sauce Red Chili

Fortune Cookies

Masimo Mediterranean

Assorted Antipasto Chef Made Caesar Salad Penne Pasta Carnival **Bowtie Pasta Bolognaise Sauce** Alfredo Sauce **Grated Parmesan Cheese** Warm Garlic Bread

The New World

Pit Fired Beef Tenderloin With Teas Size Assortment of Rolls Herb Mayonnaise, Dijon Mustard, Horseradish Cream & Beef Au Jus

Roasted Red Bliss Potatoes

Marinated and Grilled Vegetables

Pour la France

Assorted Domestic & Imported Cheeses With Crusty French bread& Crackers

Seasonal Fruits

Petit Fours Tartlets Miniature Pastries Mousses

Viva Mexico

Chicken Fajitas ala Parrilla With Flour Tortillas, Fresh Salsa, Sour Cream, Cheese & Guacamole

Pork & Jalapeno Tamales

\$38.00 per person Maximum 2 Hours of Service Minimum 200 People



Serving areas will be set complete with coordinated linens, skirting, disposable service ware, and serving pieces, etc. as needed to ensure proper service

San Antonio Fiesta

Senoras de las Tortillas

Miniature Corn Tortillas
Hand-patted on site served with
Refried Beans, Guacamole, Diced Onions,
Grated Cheddar, Grated Monterey Jack, Sliced Jalapenos,
Pico de Gallo, Picante Sauce and Whipped Butter

Pork Tamales Jalapeno Tamales With Fresh Salsa

Assorted Quesadillas Accompanied by Pico de Gallo

Beef Flautas With Sour Cream

Alamo Egg Rolls With Avocado Ranch

Chili Con Queso With Tostada Chips

Mexican Bakery to include Pan Dulce & Repostreria

\$24.95 per person

Maximum of 2 Hours of Service Minimum 200 People



Host Bars

The RK Group L.L.C will supply the needed mixers, bartender service, disposable bar accoutrements, Cocktail napkins, ice, liquors, white and red wine, beer, etc.

House Brands

\$11.00 per person for 1 hour \$5.95 per person for each additional hour

Premium Brands

\$12.00 per person for 1 hour \$6.25 per person for each additional hour

No-host Bars

The RK Group L.L.C will supply the needed mixers, bartender service, disposable bar Accoutrements, Cocktail napkins, ice, cashiers, etc.

Mixed Drinks House Brands - \$5.00

Premium Brands - \$6.00

Domestic Beer \$4.00 each

Imported Beer \$4.00 each

Wine \$4.75 per glass

Soda - \$2.50 per glass Bottled Spring Water - \$3.00 per glass

> Mineral Water \$3.25

Happy Hour Specials

Beer, Wine, Margaritas, Sodas \$11.00 per person

> **Beer, Wine, & Sodas** \$10.00 per person

> > **Wine & Sodas** \$7.95 per person

> > **Beer & Sodas** \$7.00 per person

Maximum of 2 Hours

Beer By The Barrel

Domestic Beer \$385.00 per keg

Imported Beer Available upon request

165 (12 oz) cups per 16 gallon keg

Chef's Selections

Chardonnay, California - \$19.00 per bottle Cabernet, California - \$21.00 per bottle Merlot, California - \$21.00 per bottle

Wine or Champagne

Wine List – see attached Champagne prices available on request

Host Bar or Cash Bar Fees

If a host/cash bar should generate less than \$400.00 per 4 hour period in either billing or cash taken in, the client will be billed for the remaining amount.

Please note all Host Bars billed upon consumption are subject to the 20% Service Charge& 8.125% Sales Tax, where applicable



Chef's Selections

Chardonnay \$19.00

Cabernet Sauvignon \$21.00

Merlot \$21.00

Chardonnay

St. Francis, Sonoma \$24.00

Rodney Strong, Sonoma \$27.00

Llano Estacado, Texas \$28.00

Beringer Founder's Estate, California \$28.00

Robert Mondavi, Central Coast \$28.00

> Benziger, Sonoma \$28.00

Clos du Bois, Sonoma \$30.00

Kendall-Jackson "Vinters Reserve", California \$33.00

Sonoma-Cutrer, Russian River \$43.00

> Cuvaison, Carneros \$47.00

Iron Horse, Green Valley \$57.00

> Jordan, Sonoma \$59.00

Sauvignon Blanc

Carmen, Chili \$18.00

Sterling, Napa \$27.00

Markham, Napa \$28.00

Robert Mondavi Fume, Napa \$41.00

> Chalk Hill, Sonoma \$62.00

Merlot

Gallo of Sonoma, Sonoma \$26.00

Beringer Founder's Estate, California \$28.00

> Sterling, Central Coast \$30.00

Kenwood "Yalupa", Sonoma \$32.00

Kendall-Jackson "Vinters Reserve" \$41.00

Chateau Souverain, Alexander Valley \$44.00

> Flora Springs, Napa \$46.00

Franciscan, Napa \$48.00

William Hill, Napa \$54.00

White Zinfandel

Beringer White Zinfandel, Napa \$18.00

Fetzer White Zinfandel, California \$18.00



Zinfandel

Rancho Zabaco, California \$24.00

Ravenswood Vinter's Blend, California \$27.00

> DeLoach, Russian River \$46.00

St. Francis "Old Vines", Sonoma \$54.00

Cabernet Sauvignon

Glass Mountain, California \$26.00

Beringer Founder's Estate, California \$28.00

> Llano Estacado, Texas \$30.00

> Sterling, Central Coast \$30.00

Kenwood "Yalupa", Sonoma \$33.00

Rodney Strong, Sonoma \$36.00

Kendall-Jackson "Vinters Reserve", California \$39.00

BV"NAPA", Napa \$39.00

Chateau Souverain, Alexander Valley \$52.00

> Simi, Alexander Valley \$56.00

Beringer Knights Valley \$65.00

> Rombauer, Napa \$81.00

Pinot Noir

Camelot, California \$25.00

Wild Horse, Central Coast \$48.00

Cambria "Julia", Central Coast \$63.00

Sterling Winery Lake, Carneros \$72.00

Champagne/Sparkling

Armstrong Ridge, California \$18.00

Freixenet Cordon Negro Brut, Spain \$24.00

Chandon Brut Fresco, Argentina \$31.00

> Korbel Brut, Sonoma \$35.00

Chandon Brut, Napa \$46.00

Domaine Carneros Brut, Carneros \$60.00

Schramsburg Blanc de Blanc, Napa \$72.00

Moet et Chandon White Star \$87.00

Perrier Jouet Grand Brut \$93.00

Taittinger, Champagne \$104.00

Veuve Clicquot, Champagne \$104.00



Domestic Beer

Budweiser Bud Light Miller Light

Imported Beer

Corona Corona Light Tecate

Specialty Beer

Lone Star Shiner Bock Coors Coors Light Dos XX Heineken Michelob Michelob Light Natural Ice Natural Light

Specialty Malt Beverages

Bacardi Silver Bacardi O Bacardi Razz Bacardi Black Cherry Bacardi Green Apple

Items not listed may be ordered.

Please consult your Account Executive for pricing and availability of Specialty Items.